

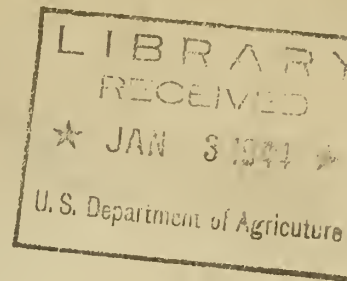
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UNITED STATES DEPARTMENT OF AGRICULTURE
Agricultural Marketing Service
Washington, D. C.



QUALITY REQUIREMENTS FOR CHEESE GRADING U. S. NO. 1

The cheese may be somewhat lacking in flavor or may show very slight objectionable flavors, such as very slight barny or cowy flavor, frosted-feed, weedy, or heated flavor, but shall otherwise be clean in flavor. The body and texture may be close or medium close, but shall be fairly firm and smooth. It may show a few "Swiss holes", but must be practically free from gas holes. The finish and appearance shall be fairly uniform, fairly clean, and sound, with even, dry surfaces, reasonably free from cracks or checks, reasonably free from mold, and free from soft or rot spots in rind. The cheese may be uncolored or medium colored, but the color must be fairly uniform and fairly even. The cheese may be fresh, mild, or aged.

U. S. No. 1 cheese must be free of flavors commonly classed as fruity, acidy, sour, bitter, or unclean.

Dairy & Poultry Division
April 1, 1941.

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